

# ANAS MOOSA

## EXECUTIVE CHEF



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## WORK EXPERIENCE



### HILTON SALALAH RESORT, OMAN

Executive chef

July 4 2022 - PRESENT

- Developed menu items to reflect current trends and local taste for restaurants and banquet.
- Implemented a recipe procedure for each new menu change and created new menu for All day dining, Coffee shop, In room dining, Pool side menu.
- Created seasonal menu for banquet function and coffee break themed menu.
- Developed monthly food promotional menu for all outlets
- Developed a yield chart system for fish butchering, as well as for items used on a daily basis to assist with ordering and par levels.
- Ensured weekly scheduling was consistent with projected sales.
- Facilitated a morning and evening pre-shift meeting to inform staff of daily features, reservations, and reinforce team-building skills.
- Worked as part of sales team to sell, upgrade and execute events.
- Established direct contact with members to drive sales revenue in 3 restaurants.
- Demonstrated of culinary techniques to staff to ensure proper preparation, presentation and quality of new menus.
- Catered more than 100 private functions annually - size ranging from small tea parties to 350+ person banquets.

## PROFILE INFO

Decisive, results-driven and enthusiastic Chef with real passion for food with the ability to exceed customer's expectations and maintain organization's compliance and hygiene standards. Demonstrated skills in managing convention banquetting services, VIP coffee breaks and set menu. Sound knowledge of entire cooking processes and administering teams. Expert in establishing trust & rapport with guests and fostering long standing guest relationships. Steer restaurant operations towards profitability through outstanding customer service.

Thorough understanding of HACCP and USPH methods for cleanliness and sanitation. Strong team leader involving teams in a spirit of camaraderie to "wow" customers. Take complete responsibility for managing replenishing activities. Liaise with high profile guests. Ensure bottleneck-free execution and operations. Deliver under pressure in a fast paced environment. Rich expertise in reorganizing, streamlining and strengthening kitchen operations while maintaining quality and business advantage. Multi-tasking while at ease working in a multicultural workforce and customer base.


## PERSONAL INFORMATION

-  Date of Birth → 18th Jul 1985
-  Nationality → Indian
-  Passport No → N 2948550
-  Marital Status → Married

## ACADEMIC CREDENTIALS


 Bachelor Degree In Hotel Management - Kerala, India  
**2002 - 2006**

The oxford college of hotel management  
Bangalore

 Moulana Mohammed Kutty Memorial Higher Secondary School- Kerala, India

**2000 - 2002**

Higher secondary in commerce

 Government Vocational Higher Secondary School, Paravanna- Kerala, India

**1999 -2000**

Secondary School Leaving Certificate

- Created & executed monthly high-end specialty wine dinners for 80 members with estimated
- Ensured proper equipment operation and maintenance to ensure proper safety & sanitation in kitchen
- Interviewed, trained, scheduled, and directed culinary staff.
- Planned menus & created specials.
- Maintained and assured food quality.
- Controlled and managed food cost and inventory from 37% to 28%.
- Maintained amiable relationships with vendors and received preferred pricing
- Prepared and executed Banquets from 10-350 people
- Implemented lunch and dinner specials on a daily basis
- Managed ordering and inventory, food and labor costing, budgeting and forecasting
- Menu development, Tournaments, Theme Nights, and other social events
- Responsible for hiring, training and scheduling kitchen staff of 20+ employees
- Administered employee performance reviews and raises reflecting their evaluation

## HOSPITALITY VENTURES COMPANY- ZAHID GROUP, SAUDI ARABIA

Consultant chef

**05- 2021 -08- 2022**

Consultant chef for the five casual dining restaurants and catering

Such as

 **gather**  
together for good food

 **Casper & Gambini's**  
all in good taste

 **MAUI**  
HOME OF THE PINEAPPLE

 **باب ادریس**  
Bab Idris

 **silverspoon**  
catering in good taste

 **ON SET CATERING**

Operating CANON device



## CORE COMPETENCIES



Kitchen Management



Recipe Preparation



Food Value Assessment



Hospitality Management



Operations Management

## TRIUMPHANT IN CAREER



Successfully earned EFST Certificate (Essential Food Safety Training) from Abu Dhabi Municipality, received first aiders certificate (highfield HABC)



Won Bronze Medal in EMIRATE SALON CULINAIRE 2013 and certificates.



Honored with PIC certificate (Personnel in Charge for HACCP) from Dubai Municipality.

## APOLLO DIMORA , CALICUT -5\* DELUX

Executive Chef -Pre Opening

03- 2021 -05- 2022

- Pre-Opening Executive Chef .
- Handling 25 Chefs,10 Stewarding for the pre-opening operation .
- Created Menu for All day Dining ( Hive ) European Café ( Bees & Bites ) Room service and Mediterranean specialty menu ( Mashriq ), Themed Coffee break menu, DDR .
- Created Modern Banquet menu according to market trends like Kerala wedding planner, Corporate meetings like banks , Colleges , Ministry ,Petroleum , Government officials meetings etc .
- Inspirational to all team members.
- Created SOP for all menu for ADD , Room Service , BQT Menu and DDR .
- Developed Supplier list for quality comparison and product comparison .
- Developed and standardize recipes.
- Maintain safety and sanitation in the kitchen, maintain equipment.
- Design food presentation aesthetic.
- Looking for appropriate kitchen operational solutions in creative ways.
- Maintain communications with Corporate Staff and Team members .
- Coach and counsel Chefs and Stewarding to reflect a high Service Standards and Procedures.
- Experience training food Preparation to Chefs.
- Teach Chefs the importance of consistency in preparation and presentation.
- Thorough knowledge of food handling and preparation techniques.
- Ensure that level of quality, portion control, and plate presentation is adhered to consistently
- Kitchen cost and inventory control

Color grading

Photo manipulating

Operating CANON device

- ★ Food spoilage prevention
- ★ Lead by example
- ★ Team Building
- ★ Signature dish creation
- ★ Payroll and scheduling
- ★ Performance assessments
- ★ Kitchen management
- ★ Ingredient selection
- ★ Workflow optimization
- ★ Forecasting and planning
- ★ Food preparation
- ★ Cost reduction
- ★ Problem-solving
- ★ Menu planning
- ★ Fine-dining expertise
- ★ Employee training and development
- ★ Vendor relations
- ★ Equipment maintenance
- ★ Team leadership
- ★ Customer service oriented
- ★ Budgeting and cost control
- ★ Food science
- ★ Banquets and catering

## **DANK RESTO BAR –CHENNAI ( CONSULTANT)**

**Executive Chef / FB In Charge**

**10- 2020- 03- 2021**

- It's a fusion Indo –Western fine dining cuisine with bar and wine .
- Daily food Cover 250 Pax to 300 Pax
- Overall responsibility for the kitchen's daily operations.
- Introduce new food promotion and brunches in the city .
- Liaising with the relevant companies for food orders.
- Creating new dishes and menus.
- Interviewing and hiring new staff.
- Maintaining/raising the food's profit margins for employer.
- Monitoring and controlling stock levels.
- Ensuring correct stock rotation procedures are followed.
- Implementation of health and safety procedures in the kitchen.
- Estimating costs and ensuring all purchases come within budget.
- Taking care of the kitchen's accounts and creating a work roster.
- Implemented HACCP system.

## **HILTON GARDEN INN MUSCAT AL KHUWAIR**

**Head Chef**

**12- 2018- 09- 2020**

- Pre-Opening Head Chef at Hilton Garden Inn Muscat
- Hilton Garden Inn Muscat operating by All Day Dining , Room Service , Organic Juice bar , BQTs and Events .Hotel Having 230 Room with beautiful pool at roof top
- Created fine dining menu for all day dining , Room service menu , Organic Juice bar menu and BQT menu
- Maintained well-organized mise-en place to keep work efficient and consistent
- Generated employee schedules, work assignments and determined appropriate compensation rates
- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls
- Monitored line processes to maintain consistency in quality, quantity and presentation
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity
- Scheduled and received food and beverage deliveries, adhering to food cost and budget
- Oversaw scheduling, inventory management and supply ordering to maintain fully stocked kitchen
- Inventoried food, ingredient and supply stock to prepare and plan vendor orders
- Aligned seasonal plans with ingredient availability and key area events for optimal promotions



## CHAINE DES ROTISSEURS



### Thai Food-

2014 as a Chef In second Incharge



### Jungle food-

2015 as a Chef In Second Incharge



### Turkish food-

2016 as a Chef In Second Incharge



### Valantines day set-

2017 as Chef in second Incharge

## INDUSTRIAL EXPOSURE



Residency Tower In  
Trivandrum - 2003



Mermaid Hotels in  
Cochin - 2004



Taj In Mangalore  
- 2006

- Hired, trained and managed all kitchen staff, including employee development, issuing disciplinary action and conducting performance reviews
- Collaborated with FB Manager in production or modification of menus and selections
- Produced revolutionary All Day Dining , Room Service , Juice bar menu offerings to put establishments on local, regional and national map
- Planned promotional menu additions based on seasonal pricing and product availability
- Inspected kitchens to observe food preparation quality and service, food appearance and cleanliness of production and service areas
- Verified compliance in preparation of menu items and customer special requests
- Initiated training for CDPs and Comi Chefs culinary techniques to improve productivity and increase kitchen workflows
- Arranged for kitchen equipment maintenance and repair when needed
- Mentored more than 14 kitchen staff at all levels to prepare each for demanding roles
- Created recipes and prepared advanced dishes
- Properly handled and stored food to eliminate illness and prevent cross-contamination
- prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers
- Forecasted supply needs and estimated costs

### HILTON AL AIN

**Executive Sous Chef ( Chef In Charge )**

**01-2017-12-2018**

- Directly Reporting to General Manager and Director of Operation
- Hilton Al Ain operated by All day dining Restaurant , Italian Restaurant , Mexican Bar Restaurant , Pool Restaurant Labanese Restaurant , Big catering services , Coffee shop Philipino Bar night club , Indian Restaurant .
- Successfully managing the operations of 202 rooms and 12 F&B outlets, big banquet facilities and extensive outside catering such as an Air show and FIFA, wedding among others
- Implemented 4 theme nights , 4 brunches ( Taste On India , Seafood night , Arabic nights , Italian night ,bbq brunch , Mexican brunch , seafood brunch , wine and dine set menu ,Monthly food promotion )
- Responsible for managing an array of activities that include implementation of Executive Chef functions

- Implemented menu for a la carte at 8 outlets ,BQT Set Menu , OSC menu , Hospital Healthy menu ,Italian menu , Mexican menu , Indian speciality menu , Asian kitchen Labansese Menu / Makani
- Developed menu items to reflect current trends and local taste for restaurants and banquet
- Implemented a recipe procedure for each new menu change.
- Facilitated a morning and evening pre-shift meeting to inform staff of daily features, reservations, and reinforce team-building skills.
- Demonstrated of culinary techniques to staff to ensure proper preparation, presentation and quality of new menus
- Created & executed monthly high-end specialty wine dinners for 80 members with estimated
- Ensured proper equipment operation and maintenance to ensure proper safety & sanitation in kitchen.
- Interviewed, trained, scheduled, and directed culinary staff.
- Planned menus & created specials.
- Maintained and assured food quality.
- Controlled and managed food cost and inventory from 37% to 28%.
- Maintained amiable relationships with vendors and received preferred pricings
- Developed menus for casual and fine dining rooms
- Completed high level cost analysis on all menu items
- Developed banquet facility and produced banquets for up to 600-1000 Guest
- Multi-site operation, including several cafes and outlets focused on health and wellbeing
- Ensured adherence to food standards, and oversaw welfare and training for a staff of 20
- Controlled food costs and ensured profit, monitoring purchases and catering operations.
- Increased catering sales by creating customized menus
- Created and implemented new weekly menus
- Oversaw Banquet and Catering functions up to 1000 people
- Catered to the special dietary needs of the students
- Supervised a staff of 30 Chefs , 2 Sous Chefs and 16 stewarding
- Daily ordering of all food products and menu items through approved vendors
- Prepared and executed Banquets from 350 - 1000 people
- Implemented lunch and dinner specials on a daily basis

## **HILTON AL AIN, UAE**

### **Sous Chef**

**10- 2015 – 01- 2017**

- Responsible for managing an array of activities that include implementation of Executive Sous chef functions
- Actively participated and involved in HOD Briefings and Meetings .
- Assigned with the task of handled air shows in absence of Executive Chef and Executive Sous Chef 2014
- Conducted daily shift briefings to the main kitchen colleagues
- Regularly attended Local Authority meetings in Municipality for changes in ADFOA
- Ensured to follow all the menu and promotion by DO / GM
- Coordinated with senior members of the team and changed the menu for all the outlets in the absence of Executive Chef
- Proactively suggested few ideas, opinions during monthly Sous Chef meeting and communication meeting
- Accountable for maintaining and operating all the functions of the Chef conforming to duty roster for all outlets
- Responsible for planning and forecasting the staff vacation

- Ensured daily, weekly and monthly supply orders are met accurately meet the demands of the business volume through the birch street system
- Gained good understanding of local supplier and international chain suppliers.
- Ensured all kitchen staff / colleagues are aware of standards, expectations, company rules and regulation
- Conduct a thorough hygiene tests conforming to Abu Dhabi Food Control Authority, Municipality, and promoted Health and Safety standards in addition to grooming guidelines
- Responsible for conducting spot check and prepared temperature control sheets as suggested by the a mediator for HACCP in the kitchen
- Ensured to conduct probation & annual colleague performance reviews (PDR, job skill and job chat, One to one)
- Gained thorough understanding of food products, standard recipes and proper presentations as per the suggestions
- Ensured to maintain cleanliness in the vicinity on a rotation basis of product in chillers and display kitchens
- Responsible for minimize the wastage/spoilage and controlled the cost of the food based on the budgetary considerations
- Conducted effective on the job training sessions for lobster ink, and ONQ courses by Hilton.
- Consistently Exceeded/met all the expectations of the standard food preparations & presentation operating procedure
- Researched extensively on all the ethnic cuisines to understand the cooking items & methods, standards

## **HILTON AL AIN, UAE**

**Junior Sous Chef**

**06- 2013- 10 -2015**

- Leads kitchen team in Exe chef's absence
- Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating
- Oversees and organizes kitchen stock and ingredients
- Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance
- Keeps cooking stations stocked, especially before and during prime operation hours
- Hires and trains new kitchen employees to restaurant and kitchen standards
- Manages food and product ordering by keeping detailed records and minimises waste, plus works with existing systems to improve waste reduction and manage budgetary concerns
- Supervises all food preparation and presentation to ensure quality and restaurant standards
- Works with head chef to maintain kitchen organization, staff ability, and training opportunities
- Verifies that food storage units all meet standards and are consistently well-managed
- Assists head chef with menu creation
- Coordinates with restaurant management team on supply ordering, budget, and kitchen efficiency and staffing



## **HILTON DUBAI JUMEIRAH, UAE,**

**Chef De Partie**

**12- 2009- 06 -2013**

- Ensured daily, weekly and monthly supply orders are met accurately meet the demands of the business volume through the birch street system
- Gained good understanding of local supplier and international chain suppliers.
- Ensured all kitchen staff / colleagues are aware of standards, expectations, company rules and regulation
- Conduct a thorough hygiene tests conforming to Abu Dhabi Food Control Authority, Municipality, and promoted Health and Safety standards in addition to grooming guidelines
- Responsible for conducting spot check and prepared temperature control sheets as suggested by the a mediator for HACCP in the kitchen
- Ensured to conduct probation & annual colleague performance reviews (PDR, job skill and job chat, One to one)
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## **MOVENPICK TOWER AND SUITES, DOHA, QATAR,**

**Commi - II**

**02- 2008- 12 -2009**

- Worked as comi 2 at cold kitchen .
- Handled night shift and reliever shift.
- Worked with ODC and big catering function with sous chefs.
- Preparing Mise-en place for operation
- Preparing Cold food for all events and social events
- Cooking classes with Exe Sous Chef and Executive Chefs
- Handled Live cooking and Pizza station
- HACCP Mediator in the kitchen

Color grading





## REFERENCE



Mahmoud Mokhtar  
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Color grading

DATE ;  
SIGNATURE ;